

Italian Wine Dinner

Presented By:
Pete Voshell with Paustis Wine Company

September 17th • 6:00PM • \$90 PER PERSON
ITALIAN GARDENS | FAMILY-STYLE DINING
RESERVATIONS REQUIRED 218.963.8756

Amuse

Burrata with Peach Granita, Toasted Bread Crumbs,
and Aged Balsamic

Cantina Zaccagnini Sparkling Brut

Antipasti

Arancini Cheese with Black Truffle, Tomato Sauce,
Grated Parmesan di Parma

Cantina Zaccagnini Sparkling Brut

Insalata

Tuscan Panzanella Bread Salad Garden Tomatoes,
Fresh Basil, Micro Basil, Fresh Buffalo Mozzarella,
Shaved Red Onions, Italian Olives, Shaved Parmesan Cheese

Verrazzano Chianti Classico

Entrées

Rigatoni Lamb and Beef Bolognese,
Parmesan di Parma

Papale Primitivo

Seafood Fettuccine with Lobster Cream Sauce, Lobster,
Scallops, Clams, Crab, Fresh Basil

Chicken Piccata with Meyer Lemon, Fresh Capers,
Italian Parsley

Viberti Chardonnay

Dessert

Lemon Posset with Crisp Apple and Caramel Hazelnut

Assorted Cannolis

Paolo Saracco Moscato

